



USER'S MANUAL
**COMBINATION OVEN
WITH STEAM GENERATOR**
The Cube
H VERSION
EN

Technical service



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ELECTRIC MODELS

ME 061
ME 101
ME 102

ME 201
ME 202

GAS MODELS

MG 061
MG 101
MG 102

MG 201
MG 202

VERSIONS

- H** Electronic programmable units, 99 programs, 9 cycles in automatic sequence, numerical display, Autoclima, self-test, core probe, oven lighting.

The manufacturer accepts no liability for any inaccuracies in this manual attributable to printing or copying errors. The manufacturer reserves the right to modify products as deemed necessary, without impairing the basic features of the original design.

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ALI S.p.A. - 01.10.2001

1 • GENERAL WARNINGS

Repairs may become necessary over time; these and all special maintenance operations must be performed exclusively by technicians employed by the manufacturer or an authorised service centre.

- 1.1 • **Carefully read** the directions given in this manual; they contain important information on safety during installation, operation and maintenance.

Keep the manual in a safe place for future consultation.

- 1.2 • This appliance must only be used **as specified in the design**, i.e. cooking foods. Any other type of use is improper and therefore dangerous.

- 1.3 • Only suitably trained kitchen personnel should be allowed to use the appliance.



- 1.4 • The oven must not be left unattended during operation.


- 1.5 • Some oven surfaces become hot during operation. Take care!

- 1.6 • Ask the installer for information on correct operation and use of the water softener; incorrect or incomplete maintenance can cause the formation of scale and consequent damage to the appliance.

- 1.7 • If the assistance of a service technician is requested, specify the serial number printed on the dataplate on the front control panel.

- 1.8 • Each appliance is equipped with a dataplate identifying the model and main technical data. An example is given below of a dataplate for an electric oven and one for a gas oven.

<div><div>L®</div></div>					
TYP. ME 061 "H"				2000	
NR xxxxxxxxxxxx					
3N	AC	400	V	50 Hz	
		8	kW	kPa 150 - 500	
IPX 5  - 98					

<div><div>L®</div></div>		
LX TYP. MG 101 "H"		TYP.
2000	NR xxxxxxxxxxxx	
AC 230 V	50 Hz	1.00 kW
		kPa 50 - 500 
	Σ Qn 18 kW	
A1 <input type="checkbox"/>	B11 <input checked="" type="checkbox"/>	B21 <input type="checkbox"/>
IT	Cat. II 2H3+ II 1a2H	P mbar 20; 28-30/37 8; 20
IPX 5		<div><div>CE</div><div>0085</div></div>

- 1.9 • In the event of requesting technical assistance, **describe the fault in as much detail as possible**, so that a service technician can immediately identify the problem.

- 1.10 • In the event of breakdown or faulty operation, **switch off the oven immediately**.

- 1.11 • **The room** where the oven is used **must be well ventilated at all times**.

2 • SPECIAL NOTES

- 2.1 • Before cooking food in a new oven, the interior must be cleaned thoroughly (see section *"Daily Cleaning"*).
- 2.2 • At the end of the working day, clean the oven thoroughly inside and out; this will ensure correct operation of the appliance and prolong its useful life.
- 2.3 • **Do not use high pressure water jets when cleaning the oven.**
- 2.4 • For daily cleaning, **use non-corrosive products** (alkali based) suitable for the purpose. Abrasive materials and products should not be used as they can damage the surfaces.
- 2.5 • Always switch off the appliance when work is finished, and shut off all power sources (electricity, water, and gas if connected).
- 2.6 • **Avoid dropping cooking salt** on the steel surfaces of the oven; if salt is accidentally spilled, rinse off immediately and thoroughly.
- 2.7 • After steam cooking, **open the door carefully** to avoid contact with residual steam escaping from the oven. Failure to observe this warning may be dangerous for the operator.
- 2.8 • To ensure safe operation of the oven **do not obstruct the vents or any other openings in the casing!**

- 2.9 • **To ensure extended lifetime and efficiency of an oven, scheduled maintenance must be performed at least once a year. With this in mind, customers are recommended to sign a service agreement.**

Failure to observe basic safety guidelines may jeopardize operation of the oven and expose the operator to serious hazards.

The manufacturer accepts no liability for modifications to the original design of the oven, tempering or failure to observe the instructions given in the manuals.

3 • DESCRIPTION OF PUSHBUTTONS

ON-OFF (PUSHBUTTON1)

Enables activation of the control panel and relative self-test function.

Pushbutton led lit: appliance ready to use.

Pushbutton led off: appliance powered, control panel switched off.

CONVECTION (PUSHBUTTON 2)

CONVECTION cooking mode pushbutton.

STEAM (PUSHBUTTON 3)

STEAM cooking mode pushbutton.

COMBINED(PUSHBUTTON 4)

COMBINED cooking mode pushbutton.

START-STOP (PUSHBUTTON 16)

START-STOP pushbutton: enables cooking in progress to be started and stopped as required.

- Pushbutton led lit: START, cooking started.
- Pushbutton led flashing: TEMPORARY STOP activated when the door is opened pushbutton is pressed. Cooking and remaining time are stopped. Cooking is resumed when the door is closed or when pushbutton **16** is pressed once.
- Pushbutton led off: PERMANENT STOP activated by pressing and holding pushbutton **16** for three seconds: cooking is shut down in the same way as when the time interval elapses.

3.1 • OVEN LIGHT PUSHBUTTON (PUSHBUTTON 22)

Press to activate the oven light and enable inspection of cooking in progress.

The light turns off automatically when the door is opened. When the door is closed, press the pushbutton again to turn off.

vent, allowing excess moisture in the oven to escape. It should then be closed manually (led ON = vent open; led off = vent closed, flashing led = vent in operation).

The position of the vent (open/closed) can also be stored in several cycles of a program.

3.2 • RAPID COOLING KEY WITH OVEN DOOR OPEN (PUSHBUTTON 21)

This function is activated only with the oven door open. Pressing the key activates the fan, which rapidly lowers the temperature in the oven to 50 °C. This function is particularly useful if one cooking operation at high temperature is followed by another using a much lower temperature, or when the oven needs cleaning immediately after a cooking operation (see section "*Daily cleaning*").

3.3 • OVEN STEAM VENT OPEN PUSHBUTTON (PUSHBUTTON 24)

This function is only activated in convection mode. Pressing the key opens the oven

3 • DESCRIPTION OF PUSHBUTTONS

OPERATIONS

3.4 • OVEN MOISTURE INLET PUSHBUTTON (PUSHBUTTON 14)

The “AUTOCLIMA” pushbutton also serves as a manual moisture function if pressed during a cooking cycle (pushbutton led lit). This function is useful for products requiring additional moisture during cooking. Keep the pushbutton pressed for the required time of moisture delivery to the oven; the corresponding led illuminates while the pushbutton is pressed.

Note: The appliance is equipped with an automatic system to lower temperatures, enabled in all cooking modes. If the temperature exceeds 30 °C over the setting on display, the humidifier automatically delivers water to the oven for rapid temperature decrease. This prevents start-up of a cooking cycle at excessively high temperatures. Delivery of moisture also prevents drying of the food.

4 • MANUAL SETTINGS FOR SINGLE COOKING CYCLES

OPERATIONS

4.1 • SWITCH ON

Press pushbutton 1. If a symbol appears in the fault warning display, (display 5-6) refer to the section “Self-test and troubleshooting”. page ...

Note: *approx 10 seconds after releasing the knob, the display shows the current oven temperature.*

4.2 • SELECT

I led dei pulsanti modalità di cottura lampeggiano: **press the required cooking mode pushbutton (2-3-12)** . The led of the selected cooking mode remains permanently lit, and the other two turn off.

4.4A • SET TIME

Time display 6 shows [000]. **Turn knob 25b:**

- to the right to set the cooking time;
- to the left to set infinite time.

Or

4.3 • SET TEMPERATURE

The temperature display shows a value of 130 °C. **Rotate knob 25a** to set the temperature (turn right to increase and left to decrease); the setting appears on display.

4.4B • SET THE CORE PROBE

Refer to the section “Setting the core probe”.

Values are saved approximately 10 seconds after the last entry.

4 • MANUAL SETTINGS FOR SINGLE COOKING CYCLES

STARTING THE COOKING PROGRAM

OPERATIONS

Place the food in the oven. Refer also to section *“Practical tips”*. page ...

On selection of a cooking cycle using the core probe, refer to sections *“Setting the core probe”* and *“Tips for using the core probe”*. page ...

Displaying and changing saved values

To check set values during a cooking cycle, press pushbutton **19**, and the displays flash.

If modifications are required to the flashing values, use the relative knob or pushbuttons.

After approx. 10 seconds the new entries are saved automatically and the displays return to the current values.

4.5 • START

Press pushbutton 16 to start cooking; the corresponding led on the pushbutton remains lit.

At this point ...

the temperature display indicates the current oven temperature.

The time display indicates the time remaining to complete cooking.

The luminous dot alongside the value indicates:

if flashing = cooking in progress;

if steady = cooking suspended. This occurs for example if the door is opened (see section *“Operating details”*). page ...

Note: when the oven is first switched on at the start of the day, the steam generator drains the water inside, activates timed cleaning of the generator and then after the water has been loaded, activates AUTOMATIC PREHEATING of the steam generator. In the case of a program with steam or combined cooking cycles, **activation of the program is automatic when the generator has reached the set pre-heating temperature**, to avoid program start-up without steam. The flashing led on pushbutton **16** indicates that the steam generator has not yet reached the set pre-heating temperature.

4.6 • END OF COOKING

If infinite cooking time has been selected, manually stop cooking by pressing pushbutton **16** for a few seconds (led alongside pushbutton off).

If a cooking time has been set or a core probe temperature, on elapse of the set time or when the core probe temperature has been reached, an acoustic signal indicates that cooking is complete (led alongside pushbutton **16** off).

Open the door to shut off the acoustic signal. Remove the food from the oven according to the instructions in paragraph 2.7 of section *“Special notes”*. page ...

5 • MANUAL SETTINGS FOR COOKING WITH MULTIPLE CYCLES IN SEQUENCE (UP TO 9)

Manual entry of multiple cooking cycles cannot be saved; for cooking cycles to be repeated, use stored programs (see

section "Setting and saving a program"). page ...

OPERATIONS

5.1 • SWITCH ON

Press pushbutton 1. If a symbol appears in the fault warning display, refer to section "Self-test and troubleshooting". page ...

Note: manual cooking with multiple phases in sequence enables pre-heating before placing the food in the oven: set the cycle time **1a** "[INF]", and when the pre-heating temperature is reached, a sequential acoustic signal notifies the user that food can be placed in the oven. When the door is closed display 9 shows "2" to indicate activation of cooking cycle 2.

5.5B • SET THE CORE PROBE FOR CYCLE 1

Refer to the section "Setting the core probe". page ...

5.6 • SELECT CYCLE 2 AND FOLLOWING CYCLES (UP TO 9 CYCLES)

Press pushbutton **19** again and cycle display **9** shows the number [2]. Return to step 6.3 and make the various settings for this second phase. Repeat the sequence for further phases if required.

5.3 • SELECT

The LEDs of the cooking mode keys all flash. **Press the required cooking mode pushbutton (2-3-4)** for cycle 1: the cooking mode led remains lit, while the other two turn off.

5.4 • SET THE TEMPERATURE OF CYCLE 1

Rotate knob 25a to set the cooking temperature, which is shown on the relative display.

5.5A • SET THE TIME OF CYCLE 1

The time display shows [000]. **Turn knob 25b:**
to the right to set the cooking time;
to the left for infinite time, thus using the **first cycle for pre-heating**.

Or

5 • MANUAL SETTINGS FOR COOKING WITH MULTIPLE CYCLES IN SEQUENCE (UP TO 9)

STARTING THE COOKING PROGRAM

OPERATIONS

5.7 • START

Press pushbutton **16**. The relative led remains permanently lit.

At this point ...

the temperature display indicates the current oven temperature.

The time display

indicates the time remaining to complete cooking (the sum of set times for each phase). The luminous dot alongside the value indicates:

if flashing = cooking in progress;

if steady: cooking suspended. This occurs, for example, when the oven door is opened (see section *“Operating details”*).

5.8 • END OF COOKING

an acoustic signal indicates that cooking is complete (led alongside pushbutton **16** off). To shut off the signal, open the oven door. Remove the food from the oven, following the directions in paragraph 2.7 of the section *“Special notes”*.

Displaying and changing saved values

To check set values during a cooking cycle, press pushbutton **19** and the displays flash for 10 seconds..

If modifications are required to the flashing values, use the relative knob or pushbuttons, or press pushbutton **19** again to skip the next cycle.

After approx. 10 seconds (TIME-OUT) the new entries are saved automatically and the displays return to the current values.

6 • SETTING AND SAVING A PROGRAM

FOREWORD

The example given in this section comprises a preheat stage and three

consecutive cooking phases, controlled both by time and by the core probe.

OPERATIONS

6.1 • SWITCH ON THE OVEN

Press pushbutton 1.

6.2 • SELECT THE PROGRAM

Use pushbuttons **18** to select the number to attribute to the cooking program (e.g.9), shown on program display **8**.

Warning

The program is “new” when time display **6** shows no values. Therefore proceed with programming from point 7.3.
The program is “engaged” when time display **6** shows values.

6.3 • SET OVEN PRE-HEATING (CYCLE 1)

To access the temperature settings, press pushbutton **2** (CONVECTION) and turn knob **25a** to the required value (140 °C), turn knob **25b** left to set infinite time[**inf**].

6.4 • SET CYCLE 2: COOKING

Press pushbutton **19**. Cycle display **9** shows the number [**2**].

**6.4a •
SELECT
CYCLE 2
COOKING
MODE**
Press the
steam cooking
mode
pushbutton **3**

**6.4b •
SET CYCLE 2
TEMPERATURE**
As cycle **2** is
for steam
cooking mode
and the
temperature of
100 °C is
already set, go
to the next
point.

**6.4c •
SET CYCLE 2
TIME**
Turn knob **25b**
and set the
cooking time to
10 minutes.

6 • ISETTING AND SAVING A PROGRAM

OPERATIONS

6.5 • SETTING CYCLE 3

Press pushbutton **19**;
Cycle display **9** shows
the number [**3**].

6.5a •

**SELECT CYCLE
3 COOKING
MODE**

Press
convection
mode cooking
pushbutton **2**.

6.5b •

**SET CYCLE 3
TEMPERATURE**

Turn knob **25a**
to right and set
180 °C.

6.5c •

**SET PRODUCT
CORE**

TEMPERATURE
Press
pushbutton **12**
and display **6**
flashes; set
68 °C (the time
is not set when
the core probe
is used) turning
knob **25b**.

6.5d •

VENT OPENING

Press
pushbutton **24**
to open the
vent,
(corresponding
led remains lit).

6.6 • SET CYCLE 4

Press pushbutton **19** . Cycle display **9**
shows the number [**4**].

6.6a •

**SELECT
CYCLE 3
COOKING
MODE**
Press
combined
mode cooking
pushbutton **4**.

6.6b •

**SET CYCLE 4
TEMPERATURE**

Turn knob **25a**
to the right and
set
160 °C.

6.6c •








**SET THE
PRODUCT
CORE**

TEMPERATURE
Press
pushbutton **12**
and display **6**
flashes; set
82°C
by means of
knob **25b**.

6.7 • SAVING THE PROGRAM

Wait 10 seconds to save the data entered,
or press pushbutton **16** to start the multi-
phase cooking cycle.

**Summary table for entering and
saving the cooking program**

Cycle	Mode	Temperature C	Time h : m	Core probe C	Vent
	  				
Oven preheating to Cycle 1	Convection	140	Infinite time "m"	(not enabled in this phase)	Closed
Cycle 2	Steam	100	10 min.	--	Closed
Cycle 3	Convection	180	--	68	Open
Cycle 4	Combined	160	--	82	Closed

7 • SELECTING AND STARTING A SAVED PROGRAM

OPERATIONS

7.1 • SWITCH ON

Press pushbutton 1.

Displaying entered values

To check set values during a cooking cycle, press pushbutton 19. To see the settings for subsequent phases, press key 6 and then key 8, until the display shows the required phase.

7.2 • RECALL

Select the required cooking program by pressing pushbutton 18 “UP” (e.g. 09).

WARNING: if the program involves use of the core probe, connect the probe to the front panel, otherwise the error message “ERR SS” (Core probe error) is displayed. Refer to the self-test and troubleshooting section) page ...

7.3 • START

7.3a •

STARTING A PROGRAM WITH PREHEAT

If the selected program involves the preheating phase display 6 shows [INF] press pushbutton 16 to start pre-heating.

A sequential acoustic signal indicates when the oven has reached the set temperature.

Place the food in the oven (if the program includes cooking phases with the core probe, insert the probe in the product).

Close the door.

Cycle display 9 shows [2] and the oven is turned on automatically.

7.3b •

STARTING A PROGRAM WITH PREHEAT EXCLUDED

Place the food in the oven (if the program involves phases with the core probe, insert the probe in the product).

On program selection (cycle display 9 shows [1]). Press pushbutton 16 to start cooking (led lit and steady). Press and hold pushbutton 19 for 3 seconds; cycle display 9 shows [2] (cycle 2).

The preheat stage has now been skipped.

Warning: pre-heating should only be skipped when the oven is already at the set temperature.

7.3c •

STARTING A PROGRAM WITHOUT MEMORIZED PREHEAT

Place the food in the oven (if the program involves phases with the core probe, insert the probe in the product).

On program selection, cycle display 9 shows [1]; start the first cooking cycle by pressing pushbutton 16 (led lit).

8 • CHANGING A STORED PROGRAM TEMPORARILY

Foreword

The appliance enables temporary modifications to stored program for a cooking cycle in progress only. **It is essential that the selected program is already started (pushbutton 16 with led lit).** It may be used when the program is

stored for a different food size, in which cooking times need to be extended, temperatures increased or any other parameters modified as required.

OPERATIONS

Select the program and start cooking, as described above.

press pushbutton 19; cycle display 9 flashes; after which:

Cooking mode

... press the pushbutton corresponding to the required cooking mode, wait 10 seconds (TIME OUT), and modifications are saved automatically.

Temperature and/or time increase/decrease

... Rotate knob **25a** to set the new temperature, wait 10 seconds (TIME OUT), and the modifications are saved automatically.

Increase/decrease core probe temperature

... press pushbutton **12**, the led flashes, set the new value by means of knob **25b**, wait 10 seconds (TIME OUT), and modifications are saved automatically

AUTOCLIMA Value increase/decrease

... press pushbutton **14**; the led flashes, set the new value by means of knob **25b**, wait 10 seconds (TIME OUT), and modifications are saved automatically.

Note: *program display 8 shows the temporary changes with two fixed luminous dots.*

Modifications are deleted on completion of cooking.

9 • SETTING THE CORE PROBE

Foreword

The core probe enables controlled cooking by monitoring the temperature at the core of the product. This device overrides the time setting, and cooking stops as soon as the temperature at the core of the product reaches the selected value.

The core probe can conveniently be used as portable thermometer; in fact by inserting the

probe on connection **26** in any timed cooking mode with the oven in operation, if pushbutton **12** is pressed for a few seconds, display **6** shows the probe temperature for a brief interval. This enables the user to check the temperature at the core of the product not being cooked and outside the oven.

OPERATIONS

9.1 • COOKING WITH THE CORE PROBE

Warning: in the case of cooking with the core probe and display of the signal “**ERR SS**” on display **6**, connect the core probe to connection **26**. If the first cycle is used as pre-heating, the core probe must be kept outside the oven; otherwise the program cannot be started.

After setting the oven temperature (as described in the setting sections), press pushbutton **12** and use knob **25b** to set the required core temperature. Connect the probe to connection **26**, insert the probe in the product (see section “Tips for using the core probe”), and then proceed according to the selected cooking mode.

Therefore, if the following has been selected...

9.1 a • SINGLE MANUAL COOKING CYCLE: press pushbutton 16 to start the cooking cycle.	9.1 b • MANUAL COOKING CYCLE WITH MULTIPLE PHASES IN SEQUENCE: proceed with settings of next phase or press pushbutton 16 to start the first set cooking phase.	9.1 c • PROGRAMS TO STORE move on to the next phase or wait for the program to be saved automatically.
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AUTOMATIC MODE HOLD

To maintain the product at the same temperature at the end of cooking: set infinite time: [**INF**], and press pushbutton **12**, after which set the required core temperature by means of knob **25b**. The food is kept hot, ventilation is activated intermittently until the hold function is stopped (e.g. by opening the door).

PRACTICAL EXAMPLE

Setting

Mode: **Convection (10)**

Oven temperature: **140 °C (18)**

Time: **Infinite (21)**

Core temperature: **78 °C (23)**

What happens

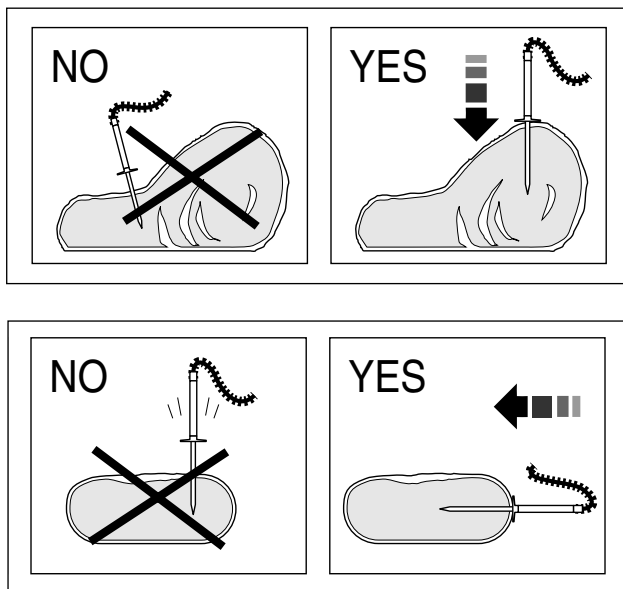
Once the temperature at the core of the food reaches 78 °C, with the oven temperature at 140 °C, the heat source shuts off and will automatically come into operation again when the core temperature drops by 1 °C. In practice, heating is no longer based on the temperature selected for the oven, but functions according to the selected core temperature.

Caution: wait for a few seconds after inserting the probe in connection **26** (time required for the electronic card to acknowledge presence of the probe) and then start cooking by means of pushbutton **16 START**.

9 • CORE PROBE SETTINGS

The position of the core probe in cooking modes using this device is very important: the probe must be positioned from top to bottom in the centre of gravity of the product to be cooked and inserted fully. When cooking items with a thickness that is less than twice that of the probe, insert the latter horizontally with respect to the support surface so that the probe is centred correctly in the product (see figure).

Insert the probe so that it is positioned in the centre of the oven.



Optional: on request, and without the need of special modifications, a core probe can be inserted in connection (26) to control temperatures of vacuum-packed or small items.

Advantages

- improves cooking control, eliminating risks of product loss or waste;
- enables accurate cooking irrespective of the quality or mass of the product;
- saves time as cooking control is automatic;
- guarantees strict hygiene as when the precise core temperature is known, the food does not need to be handled or tested;
- ideal for large items;
- precision to one degree centigrade when cooking delicate products, such as ROAST-BEEF;
- full compliance with essential requirements specified in HACCP standards.

10 • AUTOCLIMA AUTOMATIC HUMIDITY CONTROL SYSTEM

Foreword

The **AUTOCLIMA** humidity control system enables the user to maintain a constant degree of humidity in the oven both in convection and combined cooking modes. It performs a dual function; it not only delivers moisture, but also removes it when the product exceeds the set value.

It is particularly beneficial with fresh products that cannot always have the same degree of moisture, but which, once cooked,

will remain with the same appearance and consistency.

This system achieves the same cooking results regardless of the quantities of the same product.



“**AUTOCLIMA**” Symbol

OPERATIONS

10.1 • COOKING WITH THE AUTOCLIMA HUMIDITY CONTROL SYSTEM

Note: cooking mode must be convection or combined

After setting the oven or core probe temperature (as described in the setting sections), press pushbutton **14** to enter the required “**AUTOCLIMA**” value, from **H00** (very dry) to **H99** (very moist). Place the food in the oven, and insert the core probe if required (see section “*Tips for using the core probe*”), then connect the probe to connection **26** and then proceed according to the selected cooking mode.

Therefore, if the following has been selected...

10.1 a • SINGLE MANUAL COOKING CYCLE: press pushbutton 16 to start the cooking cycle.	10.1 c • PROGRAMS TO STORE move on to the next phase or wait 10 seconds for the set program to be saved automatically (TIME OUT).	10.1c • PROGRAMS TO STORE move on to the next phase or wait 10 seconds for the set program to be saved automatically (TIME OUT).
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Note: the vent must be closed; if opened (pushbutton 24) the automatic humidity control system settings would no longer be valid.

Advice

Definition of the automatic humidity control value requires a certain amount of practical experience.

Nonetheless, it is impossible to commit a catastrophic error, and this function undoubtedly enhances the appearance of the food.

Ideal for:

products that tend to dry, small items or products that release excessive moisture (e.g. roast chicken) and reheating above all on plates.

Advantages

Repeatable results, even when foods are cooked together with others having different characteristics.

11 • SPECIAL PROGRAMS

Foreword

These have the aim of completing a cooking process without the direct intervention of the user, with optimal

results in terms of presentation, degree of cooking, weight loss reduction and taste of the final product.

OPERATIONS

11.2 • MAINTAINING the set temperature when cooking is complete

This function enables the user to hold food at the same temperature as soon as the LAST CYCLE is completed, to enable the product to be served “hot at the right time”. The cooking process stops, and dehydration is prevented by means of the AUTOCLIMA humidity control system.

The taste of the temperature is kept unchanged, precision is down to one degree centigrade and very little energy is consumed...

The best results of the HOLD function are obtained when the last cooking phase envisages temperature control by means of the core probe.

11.3 • REHEAT PROGRAM

Foreword

The reheating temperature is part of an organised cooking control system:

cooking → cooling → storage

→ reheating → service.

Foods can be reheated either in a pan or on a plate.

Settings are made in the same way as a normal cooking program and the AUTOCLIMA function is recommended for perfect control of humidity inside the oven. This is ideal for reheating food on plates, to avoid the formation of condensation on the plate or for products that need extra moisture in the oven to maintain their original characteristics.

12 • OPERATING DETAILS

FOREWORD

During cooking (LED permanently lit), the displays show the current values. The set

values can be checked when required. In this case, proceed as follows:

OPERATIONS

12.1 • DISPLAYING SET VALUES

DURING COOKING

(without stopping)

press cycle **19** pushbutton; the displays flash and show the previously set values. After 10 seconds the current values (TIME OUT) return to the display, i.e.:
flashing display: set value.
fixed display : current value.

12.2 • CHANGING SET VALUES

DURING COOKING

(WITHOUT STOPPING)

12.2 a • TEMPERATURE AND TIME To modify value press cycle pushbutton 19 , and turn the relative knob to set the new value (turn right to increase, left to decrease); the displays shows the values entered, after 10 sec. the current values return on display.	12.2 b • COOKING MODE Press the required cooking mode pushbutton and the relative led illuminates.	12.2 c • AUTOMATIC HUMIDITY CONTROL press cycle pushbutton 19 followed by pushbutton 14 for the automatic humidity control function (the display shows[H..], the value entered previously). Turn knob 25b to set the new value. After 10 seconds the current values return to the display.	12.2 d • CORE PROBE press cycle pushbutton 19 followed by core probe pushbutton 12 ; display 6 shows the core probe setting. Turn knob 25b to set the new value. After the 10- second TIME OUT the current values return to display.
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12 • OPERATING DETAILS

OPERATIONS

12.5 • OVERRIDING COOKING PHASES IN A MANUAL PROGRAM WITH MULTIPLE PHASES IN SEQUENCE

To skip a cooking phase or stop a phase in advance, press and hold pushbutton **19** for approx. 3 sec.; the display will automatically show the next phase.

12.7 • PERMANENT STOP

To stop a cycle with infinite time settings or permanently interrupt the cycle, press and hold key **16** for approx. 3 seconds. The continuous buzzer notifies the user of the end of cooking and the led on pushbutton **16** turns off.

12.6 • TEMPORARY STOP

Open the door or press key **16**: the relative led flashes. Cooking is stopped, the time pending completion is interrupted until the door is closed again or when pushbutton **16 is pressed again**. Cooking will resume automatically from the point at which the interruption occurred.

13 • PRACTICAL TIPS

13.1 • PREHEATING THE OVEN

The oven preheating phase is extremely important and useful for successful cooking.

As a general rule, always preheat the oven when empty, setting the temperature approx. 20% higher than that to be used during cooking.

In the case of steam cooking, preheat the empty oven using convection mode as this will allow temperatures of over 100°C to be selected.

13.2 • COOKING LOADS

The depth of the tray must be suitable for the height of the food.

To achieve uniform cooking distribute the load over several shallow trays rather than loading just one extremely deep tray.

Keep to the weights specified in the following table:

13.3 • FROZEN/DEEP-FROZEN PRODUCTS

The oven must be preheated and loaded respecting the quality and type of these

foods. For example, frozen spinach must not be cooked at excessively high temperatures as this would cause the spinach to dry on the outside.

13.4 • TYPES OF TRAYS

For optimal results trays used must be based on the various types of products to be cooked; aluminium or aluminium coated trays for confectionery and bread, perforated trays for steam cooking, racks for pre-fried foods such as potatoes.

13.5 • CLEARANCE BETWEEN CONTAINERS

When loading the oven with the food to cook, take care that there is sufficient clearance between containers. This enables uniform distribution of heat and air and improved results, which would not be possible if the food in one tray is in contact with the tray above.

13.6 • LESS SEASONING

By using this type of oven it is possible to virtually eliminate the use of seasoning, oil, butter, fat and flavouring. Minimizing the use of such ingredients in cooking, enhances the natural flavours of the food and the nutritional content remains intact, to produce healthier and tastier food.

Model	No. pans	Load per pan	Maximum oven load
ME 061. MG 061.	6 x GN 1/1	4 kg	24 kg
ME 101. MG 101.	10 x GN 1/1	4 kg	40 kg
ME 102. MG 102.	10 x GN 2/1 20 x GN 1/1	8 kg 4 kg	80 kg
ME 201. MG 201.	20 x GN 1/1	4 kg	80 kg
ME 202. MG 202.	20 x GN 2/1 40 x GN 1/1	8 kg 4 kg	160 kg

Note: When loading the oven you should clearly consider not only the weight of the product, but also its size, firmness and thickness.

14 • DAILY CLEANING

14.1 • THOROUGH CLEANING ...

... is a prerequisite for faultless cooking and better yields:

- the food's own flavour remains unchanged;
- during operation, there are no fumes caused by burning of remains from previous food;
- energy saving;
 - less maintenance work and a longer service life;
 - in addition, the simplicity of the procedure means that a thorough clean can be carried out quickly and with minimum inconvenience to the operator:
 - 5 minutes approximately to spray clean
 - 20 minutes steam cycle
 - 5 minutes rinsing
 - 5 minutes drying

14.2 • WARNING

Never use direct or high-pressure jets of water to clean the outside of the oven.

Never use corrosive and/or abrasive substances on steel surfaces, and avoid scouring or scrubbing with steel wool or wire brush, as irreparable damage could occur. Similarly, **aggressive non-alkaline** detergents containing high percentages of sodium and ammonia **can soon damage the seals**, jeopardizing **oven efficiency and operation**.

The outside of the oven is washed with a sponge and warm water with an ordinary detergent suited to the purpose.

14.3 • Use the LAINOX detergent specially produced for this purpose.

OPERATIONS

14.3 • CLEANING THE OVEN AT THE END OF WORK, PRE-SET PROGRAM "CL" Proceed as follows:

- 1 • Switch on the oven;
- 2 • press pushbutton **17** until program "**CL**" is displayed; press pushbutton **16**; the oven is heated or cooled automatically to bring the temperature to 50 °C.
A buzzer warns the user that the set temperature has been reached;
- 3 • Open the door and proceed to remove any cooking residue, using a spatula that will not scratch the steel surface, then spray the inside with a proprietary oven cleaner. Use a non-corrosive alkaline product. Close the door and allow the chemical to act for the time indicated by the manufacturer, generally between 5 and 10 minutes,
- 4 • press pushbutton **16**: to start the pre-set program in steam cooking mode at 100 °C for 20'.

- 5 • At the end, an acoustic signal notifies the operator that the cycle has finished.
At this point, switch off the appliance completely and open the oven door slowly;

- 6 • rinse the oven thoroughly with clean water and wipe the door seals with a damp sponge (use of the -optional- shower head is recommended).

- 7 • Switch on again, and select a convection cycle of about 5 minutes.

- 8 • Stop and shut off all utilities (electrical power supply, water, and gas if connected). Leave the door slightly ajar when the appliance is not in use.

15 • ROUTINE MAINTENANCE

15.1 • PERIODICALLY ...

... the deflector and tray racks should be cleaned as required.

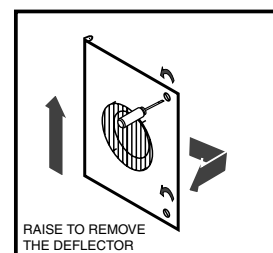
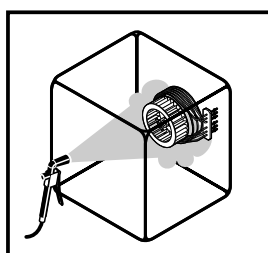
In this case, proceed as follows:

- Stop and shut off all utilities (electrical power supply, water, and gas if connected);
- remove the tray guides;
- use a suitably sized screwdriver or a coin to unscrew the deflector screws to enable cleaning behind the latter; use the shower head to rinse all parts thoroughly (optional);
- dry with a clean cloth;
- the deflector should be removed when a significant amount of dirt has accumulated; never use abrasive products or steel pads which damage the steel surface; if dimensions allow, clean the deflector in a dishwasher.

Secure the deflector inside the oven and ensure that the right-hand fixing screws are tightened fully down.

15.2 • PROLONGED PERIODS OF DISUSE

If the oven is not used for a prolonged interval (e.g. holidays or seasonal closing) it must be cleaned thoroughly, to remove all traces of food or dirt. Leave the door slightly ajar so that air can circulate inside the oven. Be absolutely certain to shut off all utilities (electrical power supply, water, and gas if connected). To complete cleaning, the external surfaces can be treated with any commercially available protective product.



16 • DESCALING THE BOILER

The appliance is designed to count the hours of steam generator operation and therefore warns the user with the message "CAL" when the boiler needs to be descaled by means of the special cycle "de".

The message "CAL" does not shut down the appliance permanently for obvious reasons of safety, but the "de" program should be run within the next few hours of use after the message appears. To check hours pending display of the message "CAL" in advance, switch off the oven by means of pushbutton 1, and press and hold pushbutton 3 (STEAM) for 3 seconds, to show the remaining time.

The presence of scale can cause a reduction in circuit power and can cause serious damage to the steam production system.

Bear in mind that the steam generator automatically drains and performs a self-cleaning cycle daily to regenerate the water contents. The descaling interval is defined by the various parameters set on the electronic card by the technician at the time of installation, on the basis of the water supply used (upline of the water-softener) and the technical characteristics of the system.

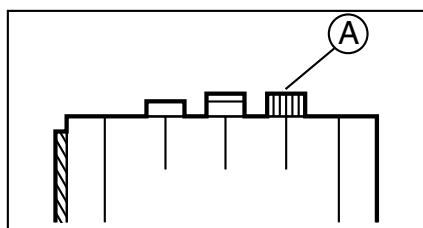
The message "CAL" appears when the appliance is switched off. Completion of the "de" **descaling** cycle enables the hour count to be reset and the message disappears from the display.

Descaling should be performed with the appliance cool and clean (see section "Daily cleaning"), and the assistance of an authorised technician is recommended for this procedure.

Activation of the “de” descaling cycle

Switch on the appliance by means of pushbutton **1**, press key **17**, and the display shows the last program available “**de**” “data”, display **5** shows the standby “ATT” function, the automatic boiler drain and washing functions are activated and then the message “**det**” “IN” is displayed with a sequential acoustic signal to notify the user to fill the container with scaler via cap A (the solution per litre, if necessary, is specified by the product manufacturer) according to the boiler capacity (see table):

Models	Litres	Models	Litres
ME 061.	3.5	MG 102.	5.7
MG 061.	2.5	ME 201.	16.5
ME 101	11	MG 201.	7.7
MG 101.	3.7	ME 202.	29
ME 102.	12.3	MG 202.	--



5 • Refit cap “A”.

16.1 • DESCALER ACTION

press pushbutton **16**; the boiler loads a quantity of water to fill up completely, mixing the water with descaling detergent.

“**CYCLE 1**”: This is the first automatic cycle that enables the boiler to heat and maintain the temperature for 30 minutes (the countdown is shown on display 6) and ensure descaler action. After this time interval, the boiler drains all contents (impurities plus detergent mixed with water); ensure that the contents flow out freely; otherwise contact technical services as the drain outlet may be blocked and boiler maintenance may be necessary. This problem is also indicated on displays **5-6** (see section “Self-test and troubleshooting”).

The boiler then removes more stubborn scale deposits by flushing through normal mains water and then loads with purified water.

“**CYCLE 2**”: This is the second automatic cycle which enables activation of the oven in steam mode for 25 minutes to ensure thorough cleaning of the steam generator and steam delivery pipelines to the oven. The cycle is completed with the phases: boiler drainage, boiler washing with normal mains water and loading of purified water.

16 • DESCALING THE BOILER

Important:

The above detailed sequence ensures thorough cleaning of the steam generator and subsequent re-use; any faults detected during the cycle appear on display 8; if this occurs, the appliance must NOT be used until an authorised technician has checked the appliance!

the correct conclusion of the program is indicated by display of the message "END"; press pushbutton 1 to exit program "de", and reset the descaling hour count.

The operator must strictly observe all precautions (face mask, gloves etc.) in relation to the product used.

The operation of descaling should not be interrupted for any reason whatsoever.

Interrupting it makes the whole process pointless, wasting descaler and risking contamination if the descaler has not entirely been eliminated from the boiler. An interruption will also prevent the electronic control from resetting the boiler hour-counter to zero.

On completion of the program, rinse the oven thoroughly with the shower.

Warning:

This operation should only be carried out under strict supervision of the operator.

17 • SPECIAL MAINTENANCE

17.1 • To ensure correct and safe operation, the oven must be inspected and serviced at least once a year by a technician from the technical service centre.

17.2 • With this in mind, customers are recommended to sign a service agreement.

18 • SELF-TEST AND TROUBLESHOOTING

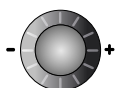
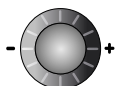
18.1 • Whenever the appliance is powered up by pressing the main switch, an electronic test routine is run automatically to check the principal functions. On completion of the self-test function, if the appliance is in correct operating condition, the oven temperature display shows the current oven temperature and the leds on the cooking mode pushbuttons flash. The cooking mode parameters can then be entered as required.

18.2 • In the event of malfunctions or faults, these are shown on displays 5-6. Error codes are extremely important when faults cannot be remedied by the operator, as they provide the service technician with an indication of the type of fault. The message on display is accompanied by an acoustic signal, the frequency of which depends on the gravity of the fault.

18 • SELF-TEST AND TROUBLESHOOTING

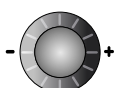
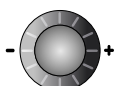
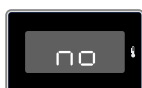
The main fault warning messages are:

MESSAGES



“ Err Sc “

Shown on **displays 5 and 6**. Oven temperature probe faulty, **Switch off the oven immediately** and contact a technical service centre.



“ no H2o “

This means no water is delivered; **check** that the shutoff valve is open and that there is water in the mains. If the lack of water supply is due to a fault on the mains, notify the relative authorities; otherwise if water is present in the mains, contact the technical service centre. In the meantime, the oven can still be used in convection mode.



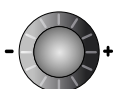
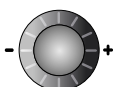
“ Er 1 “

A motor **overload cutout has tripped**. **Switch off the oven immediately** and contact a technical service centre.



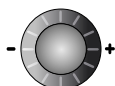
“ Er 2 “

Activation of the oven **safety thermostat**. **Switch off the oven immediately** and contact a technical service centre.



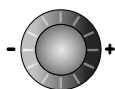
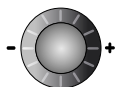
“ Err Sd “

Vapour condensation temperature probe faulty. Steam condensation is continuous, but the oven may still be used under **strict supervision** (increased water consumption) until the technical service centre can intervene.



“ Er 7 “

An abnormally **high temperature** has been detected in the **compartment** housing electrical components. The oven can still be used under close supervision, until a service technician can intervene.



“ Er 8 “

An excessive temperature is detected in the electrical components compartment which could damage components. **Switch off the oven immediately** and contact a technical service centre.

18 • SELF-TEST AND TROUBLESHOOTING

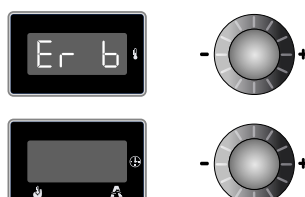
The main fault warning messages are:

MESSAGES



“ Err Ss “

Core probe fault. If a fault is displayed, check that the connector is inserted correctly in the socket (26). In this case the oven can be used in timed mode until technical services arrive, but without use of the probe.



“ Er 6 “

WARNING FOR GAS MODELS.

No gas. Check that the shutoff valve is open and that there is gas coming from the mains. If there is no supply from the mains, inform the gas company or authority. If there is no problem with the mains, contact a technical service centre.



“ no ign “

Gas appliances are fitted with ignition devices incorporating an automatic reset function. If automatic reset is not performed after several attempts, displays **5** and **6** show the error code [**NO IGN**] as shown alongside. An acoustic signal notifies the operator. press pushbutton **16** to reset ignition. If the fault persists, contact a technical service centre.

Note: Burner shutdown is a safety condition. Therefore, this situation is not a sign of the appliance malfunctioning.

If, after carefully carrying out these checks, the appliance still does not function properly, contact a technical service centre.

Note: when contacting service technicians, describe the fault in as much detail as possible, referring all the information indicated on the identification data plate (see page 3).



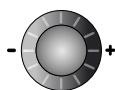
“ Err Sb “

Boiler pre-heating probe fault; oven can only be operated in convection mode; **steam and combined modes are disabled.** Contact technical services for assistance.

18 • SELF-TEST AND TROUBLESHOOTING

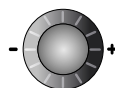
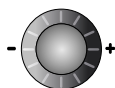
The main fault warning messages are:

MESSAGES



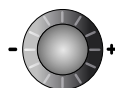
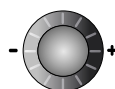
“ Er 3 “

Boiler safety thermostat activation; switch off the oven immediately and contact technical services for assistance.



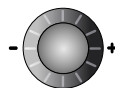
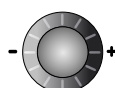
“ no VAP “

Indicates steam generator heating failure on gas models. Switch off by means of pushbutton 1, reset the cooking mode; if the signal re-appears, contact technical services for assistance.



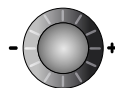
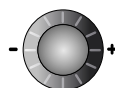
“ no drn “

Indicates steam generator water drain failure. The appliance can still be used, bearing in mind that the water has not been regenerated. press pushbutton 15 to temporarily bypass the fault. If the fault appears during the descaling program “de” the fault interrupts appliance operation; in this case contact technical services for assistance.



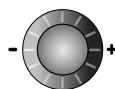
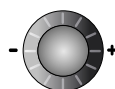
“ CAL “

This appears when the appliance is switched off and indicates that the steam generator descaling cycle is required. See section 19. Press pushbutton 15 to temporarily bypass the fault.



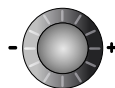
“ doP “

This appears when the door is open, to indicate that the door microswitch cannot close the contact. Ensure that the door is closed correctly; if the signal persists, contact the technical services centre.



“ no con “

Indicates connection failure between the base card and keyboard card; check fuses.



NOTES

NOTES

[illegible]

NOTES

NOTES

DESCRIPTION OF THE DISPLAYS AND KEYS

DISPLAYS

VERSION H

KNOBS AND KEYS

